



Riddell's Bay Golf & Country Club Chef de Partie

Riddell's Bay Golf & Country Club invites applications for the position of Chef de Partie. This position will report directly to the Head Chef for all Kitchen related functions. This position is a five/six-day working week including holidays, weekends and split shifts when necessary.

•Duties will include, but are not limited to:

- Prepares, seasons and cooks soups, meats, seafoods, vegetables, desserts and other items required for line and special function purposes
- Prepares salads, sandwiches, cakes and other cold foods
- Supervises preparation of foodstuff for cooking or eating raw
- Serves items in accordance with established portion and presentation standards
- Uses food preparation equipment according to manufacture's instructions
- Sets up, maintains, breaks down and cleans work station ensuring that equipment is kept clean and sanitary
- Consistently uses safe and sanitary food handling procedures
- Covers, dates and properly stores all leftover products that are re-usable
- Assists with other duties as assigned by Sous Chef and Working Head Chef as well as a willingness to carry out any reasonable request made by Management
- Assists with preparation of other food products on serving line as needed

Desired Qualifications:

- Applicants should possess a minimum of three years' experience in a similar position and City & Guilds 706/1,2 or equivalent
- A flair for pastry/bakery, continental and oriental cuisine is required
- Good timekeeping and the capacity to work under pressure and meet production deadlines are essential

The Golf Club offers a competitive compensation package commensurate with qualifications and experience. Meals are provided while on duty and golf privileges are included with the standard benefits.

Please forward in writing your Confidential Resume to
Lesley Kirkpatrick,
Administration Manager,
Riddell's Bay Golf & Country Club Ltd,
P.O. Box WK 236, Warwick WK BX
Or e-mail to administration@riddellsbay.com.
Closing date for applications: August 17, 2011.